



REDCOTE

2012

The Vineyard & Vintage

The fruit for the 2012 RedCote Shiraz was sourced from the Colbinabbin Estate vineyard on the eastern side of Mt Camel ranges. The rich Cambrian soils along with the slope of the vineyard that rises over 100m from the road they are both contributors to the intensity and richness of flavours in the wine.

- The 2012 growing season began with steady soaking winter rainfalls provided a return to 'normal' winter season and an excellent start to the growing season. Spring was consistent and cool with Shiraz fruit set excellent. A positive to the spring season was reasonable rains and the even weather which combined to allow for strong-spring canopy growth to support the vines throughout the season. Small amounts of rainfall in December and January were very important in maintaining vine health leading up to the critical veraison period. The crop load was thinned at 50% completion of veraison to ensure perfect vine balance. Even and stable temperatures in February and March was fantastic, and allowed the vines to ripen fruit to full maturity. The vines had a very good canopy that functioned well late in the ripening period, allowing the vines to ripen fruit to full maturity. The grapes for the 2012 RedCote Shiraz were hand harvested on 23rd and 24th March 2012, between 13.5 and 14 baume, with selective handpicking of only the best bunches.

'RedCote' alludes to both the location of the vineyard the Shiraz grapes are grown - Heathcote and also the Cote du Rhone wine style represented in this wine.

The Winemaking

The winemaking philosophy is one that aims to allow the fruit to have full expression with winemaking and oak inputs playing a supporting role. In 2012 the grapes were de-stemmed keeping whole berries with 50% whole bunches retained prior to fermentation. The grapes were allowed to cold soak for 5 days prior to warming up gently and commencing fermentation. The grapes were fermented on skins for 17 days with hand plunging twice daily. After being pressed off skins it was racked into French oak barriques, of which 50% were new for MLF maturation. The wine was matured in barriques for 22 months prior to bottling.

The Wine

This wine displays the depth and balance for which this region and variety have become famous. The wine has an intense bouquet of dense black fruits, spice, cocoa powder and earth which leads onto a palate that has dark fruit at its core. The palate has intense, rich fruit, drive and depth with excellent length which is supported by fine dusty tannins. Drinking now or cellar well for 15+ years.

ANALYSIS: Alcohol - 14.2%,
TA - 6.12 g/L, pH - 3.63

WINEMAKER: Andrew Santarossa